

Classic Cocktails 20

- PAPER PLANE

OLD FORESTER & LEMON & APEROL & AMARO NONINO
- PISCO SOUR

QUEIROLO PISCO & LIME & LEMON & FOAM
- CAIPIRINHA

51 CACHACHA & LIME & DEMERARA
- LASTWORD

FORDS GIN & LIME & GENEPEY & LUXARDO
- THE FITZGERALD

FORDS GIN & LEMON & ANGOSTURA
- GINGER RUSH

BULLEIT BOURBON & LEMON & GINGER HONEY
- MEXICAN PENICILLIN

ISLAY SCOTCH & MEZCAL & LEMON GINGER HONEY
- BIANCO

FORDS GIN & SUZE & ITALICUS & LEMON BASIL OLEO
- SAZERAC COCKTAIL

SAZERAC RYE & DEMERARA & ABSINTHE & PEYCHAUDS
- BOW AND ARROW

BOURBON & MEZCAL & PINEAPPLE & LIME

Proprietary Cocktails 18

- MIDNIGHT SKY

REPOSADO & HIBISCUS & CAMPARI & PINEAPPLE & LIME
- ELM ST MARGARITA

PATRON SILVER & ORANGE LIQUEUR & GRAPEFRUIT
- NO WAY JOSÉ

GRAN CLASICO BLANCO & CUCUMBER MINT & HABANERO & ORANGE
- GRINGO HONEYMOON

PATRON SILVER & APEROL & LIME & ORANGE LIQUEUR
- UP IN SMOKE

SPICED INFUSED RYE WHISKEY & BLACK WALNUT BITTERS
- UP TOWN GIRL

HENDRICKS GIN & LIME & CUCUMBER & BASIL
- ALTER EGO

CUCUMBER INFUSED VODKA & PEAR LIQUOR & LIME
- EYE OF THE DRAGON

TITOS & SHOCHU & LYCHEE & LIME & ELDERFLOWER
- GREEN AND TONIC

TITOS & MATCHA & TONIC & LEMON
- TIKI BIRD

HAVANA CLUB ANEJO & PINEAPPLE & ALLSPICE & LIME
- WHITE LOTUS

LILLET ROSE & GRAPEFRUIT & PROSECCO
- GOLDEN HOUR

PASSION FRUIT LIQUEUR & LIME & GRAPEFRUIT & PROSECCO

MARGARITA FLIGHT 40

- "EL FUEGO"

& MEZCAL & BLOOD ORANGE HABANERO & CHINOLA & LIME
- "WILD FIRE"

& REPOSADO & SORREL & ELDERFLOWER & LYCHEE
- "BLACKBIRD"

& BLANCO TEQUILA & GRAND MARNIER & LIME
- "ELM STREET"

& BLANCO TEQUILA & GRAPEFRUIT & LIME

Beer

- RARE VOS

AMBER ALE & OMMEGANG & 6.5% 14
- ZCONN

EASY ALE & TWORoads & 4.3% 12
- WHISTLEVILLE

PILSNER & SPACE CAT & 5.1% 12
- MODELO ESPECIAL

LAGER & GROUPO MODELO & 4.4% 10
- DOOBIOUS

IPA & BADSONS & 7.7% 14
- BUDDY SPRINKLES

IPA & KENTFALLS & 6.5% 14
- MILLER LITE

LAGER & MOLSON 4% 10
- PERONI 0.0

LAGER & ITALY & 0.0% 10
- NON ALCOHOLIC RUN WILD

IPA & ATHLETIC BREWING CO. & 0.5% 10

Wine

BAN RYU HONJOZO, EIKO FUJI, TOHOKU, JP.....	16	PINOT NOIR, BENTON-LANE, WILLAMETTE VALLEY, US.....	18
CHAMPAGNE, POMMERY, FR.....	24	CABERNET SAUVIGNON, BONANZA BY CAYMUS, NAPA, US.....	16
PROSECCO, BALERIN, VENETO, IT.....	16	CHIANTI CLASSICO, SAN JACOPO, TOSCANA, IT.....	16
ROSE, ULTIMATE PROVENCE, COTES DE PROVENCE, FR.....	16	SUPER TUSCAN, VERRUZZO MONTEVERRO , TOSCANA, IT.....	18
GRÜNER VELTLINER, BRUNN, AU.....	16	BAROLO, SILVIO GRASSO, PIEDMONT, IT.....	24
CHARDONNAY, BUEHLER VINEYARDS, RUSSIAN RIVER, US.....	16	MALBEC, ACHAVAL FERRER, MENDOZA, AR.....	16
WHITE BURGUNDY, JOSEPH DROUHIN, MACON VILLAGES, FR.....	18	BORDEAUX, CHATEAU MAZOUET, SAINT-EMILION, FR.....	16
SANCERRE, LAUVERJAT, LOIRE VALLEY, FR.....	22		

MOCKTAILS 12

- CHICA CALIENTE

JALAPENO & LIME & GRAPEFRUIT & BUBBLES
- BERRY NICE

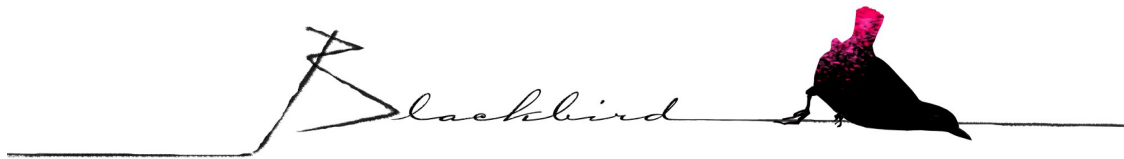
STRAWBERRY & GINGER & LIME & ORANGE
- GREEN JUICE

CUCUMBER & GINGER BEER & MINT & LEMON
- LYCHEE SODA

LYCHEE & LIME & GINGER BEER
- RAVENCLAW

BLACKBERRY & CILANTRO & GRAPEFRUIT & LIME & GINGER
- BLACKBIRD LEMONADE

HIBISCUS & LEMON & MINT & HONEY



Small Plates

JAPANESE MILK BREAD SESAME & WHIPPED HONEY BUTTER & SEA SALT 10

BEEF TARTARE CRISPY RICE & BLACK TRUFFLE & HAZELNUT & EGG YOLK JAM 18

SPICY CUCUMBER WASABI SESAME SEEDS & PONZU VINAIGRETTE 12

FRIED BRUSSEL SPROUTS THAI CHILI SAUCE & SESAME SEEDS & CRISPY SHALLOT 16

BLISTERED SHISHITO PEPPERS CHILI GINGER & PEANUTS & SCALLIONS 14

CRISPY CAULIFLOWER FETA & TOMATOES & PICKLED FRESNO CHILI & GREEN GODDESS 16

SMASHED AVOCADO RED ONION & CILANTRO & JALAPEÑOS & TORTILLA 14

BAHARAT SPICED LAMB HUMMUS & PINE NUTS & MINI PITA 14

CHICKEN SOUP DUMPLINGS PONZU & CHILI CRISP & SCALLION 16

MINI TOSTADAS BRAISED PORK & COTIJA & AVOCADO & POBLANO CREMA 14

FRIED OYSTERS POTATO AND LEEK & HABENERO BUTTER 16

CHICKEN TORTILLA SOUP CILANTRO & GUAJILLO CHILI 14

Sushi and Crudo

HAMACHI SASHIMI CHARRED JALAPENO & PONZU & YUZU 21

SPICY CRAB ROLL CUCUMBER & AVOCADO & TEMPURA BITS & BLACK GARLIC MISO 14

SMOKED SALMON ROLL CREAM CHEESE & AVOCADO & CUCUMBER & EVERYTHING SPICE 15

TUNA CRUDO CRISPY WONTON & AVOCADO & WASABI AIOLI & WAKAME 21

SPICY TUNA ROLL YUZU TOBIKO & AVOCADO & SCALLION 16

SHRIMP TEMPURA ROLL CARAMELIZED MISO AIOLI & CHILI CRISP 15

Salad

HOUSE SALAD CRISPY QUINOA & TRUFFLE & SHERRY VINAIGRETTE 16

ORGANIC ROMAINE PARMESAN & TUSCAN KALE & SHALLOT & SOURDOUGH CROUTONS 16

ARUGULA & KOHLRABI HONEYCRISP APPLE & GOAT CHEESE & MARCONA ALMONDS 16

BABY MIXED GREENS BANYULS VINEGAR & MANCHEGO CHEESE 16

SALAD WITH CHICKEN 28 SKIRT STEAK 34 SHRIMP 32 SALMON 37

Mains

SMASH BURGER ONIONS & MUSHROOMS & NEW SCHOOL AMERICAN & BACONAISSE & PICKLED TOMATO 25

PRIME FLAT IRON STEAK FRIES & AJI AMARILLO & AVOCADO CHIMICHURRI 40

RIGATONCINI PASTA SPICY VODKA SAUCE & GUANCIALE & STRACCIATELLA 26

TAGLIATELLE "CACIO E PEPE" OISHI SHRIMP & PECORINO & BASIL & SPINACH 30

WILD BLACK SEA BASS TUSCAN KALE & CHANTARELLE MUSHROOMS & MUSTARD BUTTERMILK SAUCE 36

HIDDEN FJORD SALMON ORGANIC SPINACH & LEMONGRASS & COCONUT MILK & CHILI CRISP 37

BLACKENED HALIBUT ANDOUILLE SAUSAGE & WHITE GRITS & POBLANO PEPPERONATA 42

CHILI RUBBED SKIRT STEAK FRIED RICE & CILANTRO & LIME 34

PINEAPPLE - SOY BRAISED SHORT RIB JASMINE RICE & EDAMAME & WILD MUSHROOMS 40

SQUID INK LOBSTER LINGUINI CHERRY TOMATOES & LEMON BREAD CRUMBS & CHILI OIL 38

CHICKEN PAILLARD BABY ARUGULA & WHITE BEAN SALAD & CRISPY PARMESAN 29

SMOKED DUCK BREAST BABY CARROTS & BRUSSELS SPROUTS & FIGS & HAZELNUTS 36

BBQ MUSHROOM TACOS SHREDDED CABBAGE & AVOCADO & QUINOA 26

BIRRIA TACOS BRAISED BEEF & OAXACA CHEESE & RICE AND BEANS 28

If you have any food allergies, please speak to the owner, manager, chef or your server

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

Chefs: Albert DeAngelis, Matthew McNerney, Jose Zapata